

OOSTERDAM

St. Thomas, V.I.

12/11/2003

SCORE: **97**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: PROVISIONS - BEVERAGE WALK-IN

Deduction Status: N

Violation: SEVERAL CASES OF BEVERAGES WERE NOTED STORED DIRECTLY ON THE DECK. THERE WAS STEEL PALLETS AVAILABLE TO STORE THE BEVERAGES PROPERLY.

Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: Staff instructed not to store any items on the deck.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: LIDO BAR PANTRY

Deduction Status: N

Violation: THE CUTTING BOARD IN THIS AREA WAS PITTED AND SCORED.

Recommendation: 7.4.5.1.3 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they no longer can be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Action: Boards have been resurfaced.

Site: MAIN GALLEY - DECK 3

Deduction Status: N

Violation: THE BLAST CHILLER WAS POSTED OUT OF ORDER. THE SHIP IS AWAITING A GASKET TO ARRIVE FROM VENICE, ITALY.

Recommendation: Repair this unit as soon as the part arrives.

Action: Waiting for spare parts.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

Site: MAIN GALLEY - DECK 3 - BEVERAGE STATION

Deduction Status: N

Violation: SOFT SEALANT WAS NOTED PEELING FROM THE SEAM BETWEEN THE UPPER AND LOWER BIN THE EXTERIOR OF

BOTH ICE MACHINES.

Recommendation: Replace loose sealant.

Action: Sealant will be replaced.

Site: LIDO PREPARATION

Deduction Status: N

Violation: THE DOORS TO THE REACH-IN REFRIGERATION UNIT DID NOT SEAL PROPERLY.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Doors will be adjusted.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: LIDO PREPARATION

Deduction Status: Y

Violation: A SMALL AMOUNT OF FOOD DEBRIS WAS NOTED ON THE EDGE OF A PREVIOUSLY CLEANED CUTTING BOARD.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff instructed to do a more thorough job cleaning and checking.

Site: MAIN GALLEY - DECK 2 - SALAD PREP AREA

Deduction Status: Y

Violation: THE TOP OF THE MIXER WHISK TO THE HOBART COUNTERTOP MIXER WAS SOILED WITH FOOD DEBRIS.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff instructed to do a more thorough job cleaning and checking.

Site: MAIN GALLEY - DECK 2 - SALAD PREP AREA

Deduction Status: Y

Violation: A SMALL AMOUNT OF FOOD DEBRIS WAS FOUND ON THE MEAT SLICER FOOD CONTACT SURFACES. THE SLICER HAD BEEN PREVIOUSLY CLEANED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff instructed to do a more thorough job cleaning and checking.

Site: MAIN GALLEY - DECK 2 - GARDE MANGER

Deduction Status: Y

Violation: SEVERAL (13) PREVIOUSLY CLEANED PLATES WERE FOUND SOILED AND STORED AS CLEAN.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff instructed to do a more thorough job cleaning and checking.

Site: BUFFET SERVICE LINE

Deduction Status: Y

Violation: THERE WERE A FEW PREVIOUSLY CLEANED PLATES THAT WERE FOUND SOILED WITH A FOOD RESIDUE.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff instructed to do a more thorough job cleaning and checking.

Site: MAIN GALLEY - DECK 2 - DISHWASH AREA

Deduction Status: Y

Violation: SEVERAL PREVIOUSLY CLEANED PLATES, SAUCERS AND SOUP CUPS WERE FOUND SOILED AND STORED AS CLEAN.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff instructed to do a more thorough job cleaning and checking.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

Site: CASINO/SPORT BAR PANTRY

Deduction Status: N

Violation: THERE WAS A SLIGHT SLIME MOLD GROWTH ON THE SEALANT BETWEEN THE MAKER AND THE BIN OF THE ICE MACHINE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Area has been cleaned.

Site: MAIN GALLEY - DECK 2 - GARDE MANGER

Deduction Status: N

Violation: THE PREVIOUSLY CLEANED HOBART MIXER WAS FOUND SOILED WITH A SMALL AMOUNT OF FOOD DEBRIS.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Mixer has been cleaned.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: LIDO DISHWASH

Deduction Status: N

Violation: CLEAN ITEMS WERE NOT INVERTED TO ALLOW FOR WATER TO DRAIN.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Staff instructed to invert items for drying.

Site: BUFFET SERVICE LINE

Deduction Status: N

Violation: PLATES WERE NOT INVERTED WHILE BEING STORED ON THE BUFFET SERVICE LINE.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Staff instructed to invert items in storage.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

Site: MAIN GALLEY - CREW BATHROOMS

Deduction Status: N

Violation: THERE WERE NO WASTE RECEPTACLES WITH A TIGHT-FITTING LIDS FOUND IN THE CREW BATHROOMS IN THE MAIN GALLEY AREAS.

Recommendation: 7.7.1.2.4 Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing doors which shall be kept closed except during cleaning or maintenance.

Action: A covered waste receptacle will be placed in the toilet room.

Site: MAIN GALLEY - DECK 2 - DISHWASH

Deduction Status: N

Violation: THERE WAS NO PAPER TOWEL WASTE RECEPTACLE FOR THE HANDWASH SINK IN THE DISHWASH AREA.

Recommendation: 7.7.1.1.6 A handwashing facility shall include a sink, soap dispenser, single-use towels dispenser, and waste receptacle.

Action: One will be placed in this area.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT

Deduction Status: Y

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].